Food and Drug Administration, HHS

manufacturing practice. The affirmation of this ingredient as GRAS as a direct food ingredient is based upon the following current good manufacturing practice conditions of use:

- (1) The ingredient is used as an enzyme as defined in §170.3(o)(9) of this chapter to hydrolyze proteins or polypeptides.
- (2) The ingredient is used in food at levels not to exceed current good manufacturing practice.

[64 FR 19895, Apr. 23, 1999]

§ 184.1155 Bentonite.

- (a) Bentonite $(Al_2O_34SiO_2nH_2O,\ CAS\ Reg.\ No.\ 1302-0978-099)$ is principally a colloidal hydrated aluminum silicate. Bentonite contains varying quantities of iron, alkalies, and alkaline earths in the commercial products. Depending on the cations present, natural deposits of bentonite range in color from white to gray, yellow, green, or blue. Bentonite's fine particles provide large total surface area and, hence, pronounced adsorptive capability.
- (b) FDA is developing food-grade specifications for bentonite in cooperation with the National Academy of Sciences. In the interim, the ingredient must be of a suitable purity for its intended use.
- (c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:
- (1) The ingredient is used as a processing aid as defined in §170.3(o)(24) of this chapter.
- (2) The ingredient is used in food at levels not to exceed current good manufacturing practice. Current good manufacturing practice results in no significant residue in foods.
- (d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[47 FR 43367, Oct. 1, 1982]

§184.1157 Benzoyl peroxide.

- (a) Benzoyl peroxide $((C_6H_5CO)_2O_2, CAS Reg. No. 94-36-0)$ is a colorless, rhombic crystalline solid. It is prepared by reaction of benzoyl chloride, sodium hydroxide, and hydrogen peroxide.
- (b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 35, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.
- (c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:
- (1) The ingredient is used as a bleaching agent in food.
- (2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: flour; milk used for production of Asiago fresh and Asiago soft cheese (§ 133.102), Asiago medium (§133.103), Asiago old cheese (§133.104), Blue cheese (§133.106), Caciocavallo siciliano chesse (§133.111), Gorgonzola cheese (§ 133.141), Parmesan reggiano cheese (§133.165), Provolone (§ 133.181), cheese Romano (§133.183), and Swiss and emmentaler cheese (§133.195) in part 133 of this chapter; and annatto-colored whey, such that the final bleached product conforms to the descriptions and specifications for whey, concentrated whey, or dried whey in §184.1979(a) (1), (2), or (3), respectively.
- (d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[51 FR 27173, July 30, 1986]

§ 184.1165 n-Butane and iso-butane.

(a) n-Butane and iso-butane (empirical formula C_4H_{10} , CAS Reg. Nos. 106–